

ORIGIN

Bordeaux (Right Bank), France

APPELLATION

AOC St. Emilion Grand Cru

VINEYARD

40 yr. old vines on average 5 acre parcel of vines in ancient gravel and clay-limestone soil in the 30 acres that makes up the Chateau.

BLEND

70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon

FARMING

Plot Selection, buds removal, green harvest, hand-picked

WINEMAKING

Cold Maceration Malolactic Fermentation in barrels (60-80% new).

AGING

Aged on lees for +/- 20 months

ALCOHOL CONTENT 13.5%

CHÂTEAU HAUT GRAVET Grand Chemin St. Emilion Grand Cru

The Alain Aubert family come from the winemaking tradition of Bordeaux's Right Bank. For several decades now, Alain, his wife Bernadette, and their three daughters have finetuned and perfected their craft. To celebrate their achievements, their US importer and close friend, Serge Doré, collaborated to create this special and exclusive set of new labels and wines, all proudly bearing the "Famille Alain Aubert" banner across the top to honor the work of the family.

Château Haut Gravet is the jewel of the Aubert family vineyards. For over 20 years, Alain and his wife Bernadette have selected from among Haut Gravet's 30 acres the best vines and applied traditional methods, tried and true to the history of Grand Cru wine, along with more modern methods, resulting in a wine which has evolved with time and is always progressing.

Grand Chemin is a 5-acre parcel of ancient vines over 40 years old within the Haut Gravet vineyard. It is ideally located at the foot of the Saint-Émilion hill on mainly ancient gravel (allows deep rooting for a full terroir expression) along with clay-limestone soils (whose mineral richness leads to a fully developed aromatic profile). The final wine is fresh, elegant and well-balanced, with classic structure, a firm grip and a mineral undercurrent that brings you back for another taste...

ACCOLADES FOR 2015

International Wine Report: 92

Beverage Tasting Institute: 93 (Gold Medal)

"A pensive and poised red Saint Emilion with great varietal character and sense of place." -B.T.I.

